

# Montana Chef Competition Culinary Excellence Award Competitor

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**Recipe Name:** Grilled Montana Elk Chop

**Chef:** Pacer K. Moe

**Restaurant:** [The Rex](#)



**Montana Ingredients:** [M&S Meats](#) elk, [Garden City Fungi](#) Mushrooms, Shields Valley and Fromberg growers greens and [On Thyme Gourmet](#) oil.

**Yield:** 4-6 main course servings

## **Chef Profile:**

Pacer K. Moe, Executive Chef of The Rex restaurant, 2401 Montana Avenue in Billings, was selected to participate in the Culinary Excellence Award program held recently at Buck's T-4 Lodge in Big Sky.

Moe has been at the Rex for 3 years. He competed in the main course category for a creation titled: Grilled Montana Elk Chop. (See recipe.)

His advice to aspiring cooks: "Although no one is perfect in life or in the kitchen, always strive to be as close to perfect as possible."

<u>Amount</u>	<u>Ingredients</u>
4-6 10 oz.	<a href="#">M&amp;S Meats</a> farm raised elk chops (bone-in)
12 each	<a href="#">Garden City Fungi</a> Morel mushroom, fresh, cut in half
12-16 each	Fiddlehead ferns (Shields Valley)
	Unsalted butter, for sautéing
	Chicken stock, for sautéing
2 lbs	Sweet potatoes (Fromberg)
2 lbs	White potatoes (Fromberg)
	Unsalted butter
	Half and half
<b>Sauce</b>	
2 cups	Dutch's Chokecherry syrup
3 cups	Strong game stock (House made)
3 Tbsp	Grated horseradish root (Fromberg)

2 Tbsp Arrowroot mixed with  
½ cup Water

**Marinade**

2 cups [On Thyme Gourmet](#) Sage Infused Oil  
1 Tbsp Peppercorn mélange (mixed white, black, pink and green peppercorns)  
⅓ cup Armagnac  
⅓ cup each Parsley, thyme, sage, fresh, rough chopped  
1 Tbsp Juniper berries, crushed

**Garnishes:** Fresh picked wild sage and dandelion.

**Method:** Marinade chops for a minimum of 24 hours. Remove from marinade and pat dry. Grill to desired doneness. Reduce stock by half, add syrup, bring to boil, tighten with arrowroot and water; add horseradish to taste. Blanch fiddleheads until water turns rust color, shock in ice bath, reserve. Sauté fiddleheads and morels together with butter and chicken stock. Season to taste with salt and pepper. Mash potatoes separately, thin with half and half, butter, salt and pepper. Layer potatoes in piping bag.

**Presentation / Plating Notes:** Pipe potatoes in middle of plate in cone shape. Lean grilled chop on potatoes, sauce front of chop, plate veggies. Garnish with sage and dandelion.